

Figure 1. The 12 test items of the TAP. The items are arranged in a vertical column, showing the sequence from top to bottom: 1. A simple line drawing of a person's head and shoulders. 2. A simple line drawing of a person's head and shoulders, slightly different from the first. 3. A simple line drawing of a person's head and shoulders, slightly different from the second. 4. A simple line drawing of a person's head and shoulders, slightly different from the third. 5. A simple line drawing of a person's head and shoulders, slightly different from the fourth. 6. A simple line drawing of a person's head and shoulders, slightly different from the fifth. 7. A simple line drawing of a person's head and shoulders, slightly different from the sixth. 8. A simple line drawing of a person's head and shoulders, slightly different from the seventh. 9. A simple line drawing of a person's head and shoulders, slightly different from the eighth. 10. A simple line drawing of a person's head and shoulders, slightly different from the ninth. 11. A simple line drawing of a person's head and shoulders, slightly different from the tenth. 12. A simple line drawing of a person's head and shoulders, slightly different from the eleventh.

Use of the functional bread crumbs enables adhesion thereof in sufficient amounts to a food ingredient even when the crumbs are applied directly to the food ingredient, to thereby eliminate the steps of *uchiko* and dipping in beaten egg. After the food ingredient coated with the bread crumbs is deep-fried in oil, the resultant coating assumes excellent texture and color, and when the food ingredient is meat, juicy texture of the meat can be maintained.